

TEPPANYAKI ENTRÉES

SINGLE SELECTIONS

ALL TEPPANYAKI ENTREES INCLUDE JAPANESE CLEAR ONION SOUP, CRISP GREEN SALAD, SEASONAL MIXED VEGETABLES, GRILLED NOODLES, FRIED RICE, AND KOBE FAMOUS DIPPING SAUCES.

Filet Mignon* USDA Choice

5oz regular – 10oz large

Center Cut Sirloin* USDA Choice

5oz regular – 10oz large

Ribeye* USDA Choice

10oz regular – 20oz large

Sliced Teriyaki Steak* USDA Choice

10oz regular – 20oz large

Limited Quantity

Shrimp

10pc regular – 15pc large

Teriyaki Chicken

10oz regular – 20oz large

Salmon

Twin Lobster Tails

Cold Water Sea Scallops 10oz

Tuna Tataki*

Pepper crusted, seared rare, with ponzu sauce

Vegetable Delight

Tofu Teriyaki

COMBINATIONS

Shrimp & Teriyaki Chicken

Scallops & Shrimp

Sirloin* & Teriyaki Chicken

Filet Mignon* & Teriyaki Chicken

Sirloin* & Lobster Tail

Filet Mignon* & Lobster Tail

Sirloin* & Shrimp

Filet Mignon* & Shrimp

Sirloin* & Scallops

Filet Mignon* & Scallops

Scallops & Lobster Tail

CHEF RECOMMENDATIONS

Sumo Sampler

Yes You Can Have It All

Teriyaki Chicken, Sirloin*, Shrimp, Scallops & Lobster Tail

Filet Sumo Sampler

Yes You Can Have It All, and more!

Teriyaki Chicken, Filet Mignon*, Shrimp, Scallops & Lobster Tail

Seafood Trio

A Seafood Lover's Dream

Scallops, Shrimp & Lobster Tail

Kobé Trio

Our Most Popular Combination

Teriyaki Chicken, Sirloin* & Shrimp

Filet Kobé Trio

Our Most Popular Combination, upgraded!

Teriyaki Chicken, Filet Mignon* & Shrimp

Land & Sea

Classic Premium Favorite

Center Cut Filet Mignon*, Shrimp & Lobster Tail

A5 JAPANESE WAGYU

We Proudly Serve Premium

A5 Grade Japanese Wagyu

6oz. Japanese Wagyu Beef*

ADD TO ANY ENTREE

Filet Mignon* 5oz

Ribeye* 10oz

Premium A5 Grade Japanese Wagyu* 6oz

Lobster Tail

Scallops 5oz

Salmon 6oz

CHILDREN'S MENU (12 & under)

COMPLETE WITH CLEAR ONION SOUP, CRISP GREEN SALAD, AND KID SIZED PORTIONS OF GRILLED VEGETABLES, NOODLES, & FRIED RIC

Kids Teriyaki Chicken (3oz)

Kids Shrimp (5pcs)

Kids Sirloin* (3oz)

Kids Tofu Teriyaki (5oz)

Kids Vegetable Delight

Prepared in our kitchen

Kids Yum Yum Chicken

Tempura chicken served with fries, Kobé white sauce and ketchup

Kids Yum Yum Shrimp

Tempura shrimp served with fries, Kobé white sauce and ketchup

SUSHI ROLLS



***California Roll**

Krab, cucumber and avocado with masago and sesame seeds

***Volcano Roll**

Inside: Krab, cucumber and avocado

Outside: Volcano topping, masago and sesame seeds

Unagi Roll

Eel and cucumber inside, finished with sesame seeds and eel sauce

Caterpillar Roll

Inside: Krab, cucumber and cream cheese

Outside: Avocado, eel sauce and sesame seeds

Mexican Roll

Tempura shrimp, cucumber and avocado with fresh jalapeños, spicy mayo and sesame seeds

Tempura Roll

Deep fried roll of white fish with eel sauce, sesame seeds and scallions

***Philly Roll**

Smoked salmon, cream cheese and avocado with masago and sesame seeds

***Hamachi Roll**

Yellow tail, avocado, mayo, masago and scallions with fresh jalapeños, hot sauce and sesame seeds. Served with spicy mayo

***Alaskan Roll**

Salmon, cucumber, avocado, scallions with sesame dressing and sesame seeds

***Spicy Tuna Roll**

Finely chopped spicy tuna, tempura flakes, scallions, fresh jalapeños, spicy mayo and sesame seeds

Crispy Tofu Roll

Crispy tofu, cucumber and tempura flakes. Topped with avocado, shredded carrots, sesame seeds and sesame dressing

Veggie Roll

Carrot, cucumber and avocado with sesame seeds and scallions

Avocado Roll

***Tuna Roll**

Cucumber Roll

***Salmon Roll**

SUSHI DINNERS

***Kobé Deluxe**

4pcs. Nigiri, 7pcs. Sashimi & 1 California Roll

***Sashimi Deluxe**

18pcs. Mix of Tuna, Salmon, White Fish, Yellow Tail & Octopus

***Imperial Combo For Two**

8pcs. Nigiri, 15 pcs. Sashimi, 2 California Hand Rolls & 1 Tuna Roll.
Includes two Japanese Clear Onion Soups & two Crisp Green Salads.

***Salmon Poke Bowl**

Chopped Salmon with ponzu sauce. Topped with masago. Served over sushi rice with cucumber, seaweed salad, avocado, pickled ginger, microgreens and a pinch of roasted sesame seeds.

***Spicy Tuna Poke Bowl**

Chopped Tuna with spicy mayo. Topped with masago. Served over sushi rice with cucumber, seaweed salad, avocado, pickled ginger, microgreens and a pinch of roasted sesame seeds.

Crispy Tofu Poke Bowl

Crispy Tofu. Served with a side of soy sauce. Served over sushi rice with cucumber, seaweed salad, avocado, pickled ginger, microgreens and a pinch of roasted sesame seeds.

Unagi Poke Bowl

Sweet and savory sliced unagi, perfectly glazed with eel sauce and finished with sesame seeds served over sushi rice with cucumber and avocado.

SIGNATURE ROLLS



Crispy Shrimp Roll

Inside: Tempura shrimp, avocado and cucumber

Outside: Steamed shrimp, avocado, sesame seeds, eel sauce and Kobé White Sauce

***Red Dragon Roll**

Inside: Tempura shrimp, cucumber and avocado

Outside: Finely chopped spicy tuna, tempura flakes, spicy mayo, scallions, masago, fresh jalapeños and sesame seeds

***Dragon Pepper Roll**

Inside: Chopped spicy tuna, cucumber and tempura flakes

Outside: Tuna, yellow tail, scallions, fresh jalapeños, masago and ponzu sauce

Firecracker Roll

Inside: Krab, cucumber, avocado and cream cheese

Outside: Steamed shrimp, avocado, spicy mayo and tempura flakes

***Rainbow Roll**

Inside: Krab, cucumber and avocado

Outside: Salmon, tuna, white fish, avocado, masago, sesame seeds and sesame dressing

***Krabby Shrimp Roll**

Inside: Tempura shrimp, avocado and cucumber.

Outside: Volcano topping, tempura flakes, masago, sesame seeds and spicy mayo

***Grilled Lobster Roll**

Inside: Krab, cucumber, mayo and avocado

Outside: Volcano topping, scallions, sesame

seeds, masago and lobster tail with melted butter sauce

***Golden Dragon Roll**

Inside: Tempura shrimp, cucumber and avocado

Outside: Chopped spicy yellow tail and white fish, tempura flakes, sesame seeds and sesame dressing

***Ultimate Tuna Roll**

Inside: Finely chopped spicy tuna, scallions, and tempura flakes

Outside: Tuna, avocado, fresh jalapeños, masago, sesame seeds and spicy mayo. Served with ponzu sauce

Silly Eel Roll

Inside: Tempura shrimp, cucumber and avocado

Outside: Grilled fresh water eel, avocado, with tempura flakes, eel sauce and sesame seeds

***Spider Roll**

Deep fried soft shell crab, cucumber, avocado, masago and mayo with eel sauce and sesame seeds

***Smoked Salmon Avocado Roll**

Inside: Krab, cucumber and avocado

Outside: Smoked salmon, sliced avocado, scallions, sesame seeds, sesame dressing and tempura flakes

NIGIRI OR SASHIMI

*Salmon

Eel

*Krab Stick

*Smelt Roe

*Smoked Salmon

*Yellow Tail

*Tuna

*Octopus

*White Fish

Shrimp

SUSHI APPETIZERS

***Tuna Tataki**

Seared and seasoned sliced tuna served with seaweed salad, carrot, masago, scallions, sesame seeds, and ponzu sauce. Finished with lemon and garnished with cucumber

***Kobé Kobachi**

Towering chopped tuna with spicy mayo topped with tempura, avocado, masago, sesame seeds, scallions and ponzu sauce. Finished with lemon and garnished with cucumber

Seafood Cucumber Salad

A refreshing blend of thinly sliced cucumber, tender octopus, krab and succulent shrimp, lightly tossed in tangy ponzu sauce for a crisp, savory finish

***Seaweed Salad**

Served with shredded carrots, masago and sesame seeds. Garnished with cucumber



KOBÉ COCKTAILS

Mai-Tai 20oz

Parrot Bay Mango Rum, Parrot Bay Spiced Rum, amaretto, orange, pineapple and grenadine

Maihana Red Sangria

Parrot Bay Mango Rum, Merlot, with a blend of fresh citrus, cherry, orange and pomegranate juices

Momo White Sangria

Parrot Bay Mango Rum, house saké, blend of white grape, banana, peach, pear and citrus juices

Nagasaki Old Fashioned

Toki Japanese Whisky, Angostura Bitters, lapsang souchong smoked herbal tea, garnished with a torched star anise

Smoked Old Fashioned

Michter's US1 Small Batch Bourbon, sugar and Angostura Bitters

Scorpion Bowl for 2

Parrot Bay Rum, amaretto, gin, apricot brandy, orange, pineapple, cranberry, grenadine and 151 proof rum (32oz)

Kobé Breeze

Parrot Bay Coconut Rum, strawberry, cranberry and pineapple

Mt. Fuji

Parrot Bay Coconut Rum, Angostura Bitters, crème of coconut, pineapple and cinnamon

Passion Fruit Margarita 20oz

Corazón Reposado Tequila, triple sec, citrus juices and passion fruit

Lychee-Rita

Corazon Reposado Tequila, triple sec, citrus juices and lychee

Passion Fruit Martini

Tito's Handmade Vodka, triple sec, passion fruit, orange and cranberry

Peachy Lychee Martini

Tito's Handmade Vodka, peach schnapps, orange and lychee

WINE

HOUSE WINE

White Zinfandel, Chardonnay, Merlot or Cabernet Sauvignon

WHITE WINE

Bulletin Place Moscato

South Eastern Australia

August Kessler Riesling

Rheingau, Germany

Sterling Sauvignon Blanc

California

Matua Sauvignon Blanc

Marlborough, New Zealand

La Vieille Ferme Rosé

Rhone Valley, France

Borgi Ad Est Pinot Grigio

Friuli, Italy

Line 39 Chardonnay

California

Sonoma-Cutrer Chardonnay

Russian River Valley, California

RED WINE

Allegro Sweet Red

California

Lyric By Etude Pinot Noir

Monterey County, California

Willamette Valley Vineyards Pinot Noir

Willamette Valley, Oregon

Decoy Merlot

California

Duckhorn Merlot

Napa Valley, California

19 Crimes Red Blend

Australia

Padrillos Malbec
Mendoza, Argentina

Kings of Prohibition Cabernet Sauvignon
South Eastern Australia

St. Hubert's The Stag Cabernet Sauvignon
Paso Robles, California

Stags' Leap Winery Cabernet Sauvignon
Napa Valley, California



FROZEN COCKTAILS

Strawberry Daiquiri

Piña Colada

Margarita frozen or on-the-rocks

Fujiyama crème de banana, piña colada, rum

Mudslide

Lava Flow strawberry & piña colada

NON-ALCOHOLIC

Smoothies

Strawberry, piña colada, strawberry cream or vanilla

Fresh Brewed Iced Tea

Sweet or unsweetened. complimentary refills

Kobé Flavored Iced Tea

Raspberry, mango, passion fruit or lychee. complimentary refills

Red Bull Energy Drink

Ramune Japanese Soda

Strawberry, lemon-lime, melon or lychee

Soft Drinks

Coke, Diet Coke, Sprite, Soda Water, Ginger Ale, Minute Maid Lemonade. complimentary refills

Coconut Breeze

Refreshing blend of coconut and pineapple

Fiji – Still | **Perrier** – Sparkling

Apple Juice | Frozen Lemonade

Kobé Bubble Tea with Crystal Boba

Passion fruit paradise, green tea, taro tea, strawberry cream, hazelnut coffee, pistachio coffee or brown sugar coffee

Kobé Bubble Tea with Fruit Jellies

Mango tea, peach tea, passion fruit tea, lychee tea, strawberry bliss or watermelon cooler

SPARKLING WINE

Santa Marina Prosecco (187 ml) or (750 ml)

Veuve Clicquot Yellow Label (750 ml)

BEER

Kobé Ichiban Japanese Rice Lager 16oz

Golden Rice Lager. Crisp and clean with a touch of sweetness, balanced by smooth bitterness and bright, herbal noble character. Brewed in Orlando, FL.

Japanese Craft 11oz

Echigo Koshihikari | Echigo Red Ale

Draft 12oz

Bud Light Draft | Kirin Draft

Imported 12oz

Kirin Ichiban | Kirin Light | Corona | Heineken

Domestic 12oz

Bud Light | Yuengling | Michelob Ultra | Sapporo

SAKE & PLUM WINE

Kikusui ‘Chrysanthemum Water’

(300 ml) Junmai Ginjo

Suigei ‘Drunken Whale’

(300 ml) Tokubetsu Junmai

Dassai 45 ‘Otter Festival’

(300 ml) Junmai Daiginjo

Tozai ‘Well Of Wisdom’

(300 ml) Ginjo

Tozai 'Snow Maiden' (300 ml)
Junmai Nigori

Rihaku 'Dreamy Clouds' (300ml)
Tokubetsu Junmai Nigori

House Hot Saké
Add flavor +1 lychee, mango, passion fruit or raspberry

Saké Bomb

Kobé Cooler
A refreshing blend of house saké and plum wine Kobé

Sake Spritzer

Takara Plum Wine

Wakatake Onikoroshi 'Demon Slayer'
(750 ml) Junmai Daiginjo

APPETIZERS

Yum Yum Shrimp Tempura Appetizer
served with Kobé White Sauce

Yum Yum Chicken Tempura Appetizer
served with Kobé White Sauce

Vegetable Tempura Appetizer
served with plum sauce

Gyoza Soup

Vegetable Spring Rolls
served with plum sauce

Krab Rangoon
served with plum sauce

Chicken Wings
with teriyaki sauce

Pan-Fried Chicken Gyoza
served with our tangy ponzu sauce

Steamed Edamame
lightly salted

Seaweed Salad

DESSERTS

Warm Brownie Cheesecake
with vanilla or chocolate ice cream